

DAWN Recipes:

It's Potato Salad Time Again

Summertime is the time for backyard barbecues, picnicking in the park, or just plain lazing around, enjoying good food. Potato salad is a staple in picnic fare, and you can make it with dehydrated potatoes.

Here're some new and exciting ways to prepare potato salad—from the dehydrated potatoes found on your pantry shelf.

Basque Potato Salad

1 package (5.5 ounces) Idaho
scalloped potatoes

3½ cups water, divided
2 tablespoons salad oil
¼ cup chopped onion
¼ cup milk
¼ cup wine vinegar
½ teaspoon dried leaf
oregano

1/2 teaspoon dried leaf basil 1/2 lb. cooked ham, diced (about 2 cups)

1 cup chopped green pepper 1 tomato, peeled, seeded and chopped

Remove sauce packet from potatoes. Heat 3 cups water to boiling in medium saucepan. Add potatoes, cover and simmer 12 minutes, just until potatoes are tender.

Drain and rinse with cold water; drain well. In large skillet, heat oil. Add onion and cook until tender. Blend in sauce mix, remaining ½ cup water, milk, vinegar, oregano and basil. Stir over medium heat until mixture thickens and comes to a boil. In large bowl, combine potatoes, ham, green pepper, tomato and dressing; mix well. Cover and refrigerate until chilled.

Yield: 4 to 6 servings.

Cucumber Potato Salad

1 package Idaho au gratin
potatoes (5.5 ounces)

3½ cups water, divided

2 tablespoons lemon juice

¼ teaspoon salt

¼ teaspoon dried leaf

1 tablespoon chopped fresh

dill or 1 teaspoon dried dill weed

1/2 cup sour cream
1/4 cup milk

1/4 cup chopped onion

1 cucumber, pared, seeded and chopped.

Remove sauce packet from potatoes. Heat 3 cups water to boiling in medium saucepan. Add potatoes, cover and simmer 12 minutes, just until potatoes are tender. Drain and rinse with cold water; drain well. In large skillet, blend remaining 1/2 cup water, lemon juice and seasoning packet. Add salt, tarragon and dill; stir over medium heat until mixture thickens and comes to a boil. Stir in sour cream and milk. In large bowl, combine potatoes, onion, cucumber and dressing; mix well. Cover and refrigerate until chilled.

YIELD: 4 to 6 servings.

Jiffy Potato and Egg Salad

1 package (5.5 ounces) Idaho
hash brown potatoes

13/4 cups boiling water
1/2 cup chopped celery
1/4 cup chopped scallions

3 hard-cooked eggs, peeled
and chopped

1 tablespoon chopped parsley

1/2 cup mayonnaise
1/4 cup milk
1 tablespoon prepared
mustard

1 teaspoon salt 1/4 teaspoon pepper Dash Cayenne pepper

Place hash brown potatoes in mixing bowl; pour boiling water over potatoes and let stand until water is absorbed, about 10 minutes. Add remaining ingredients and mix well. Cover and refrigerate until serving time.

YIELD: 4 to 6 servings.

Treasure Valley Potato Salad

1 package (5.5 ounces) Idaho hash brown potatoes

13/4 cups boiling water 2 tomatoes, cut into eighths

1 can (1 pound) cut green beans, drained

1 head romaine lettuce 1 can (6 ounces) pitted ripe olives, drained

4 hard-cooked eggs, cut in quarters

2 cans (6½ or 7 ounces each) tuna, drained

Place hash brown potatoes in mixing bowl. Add boiling water; let stand until water is absorbed, about 10 minutes. Pour 1/2 cup dressing* over potatoes, cover and refrigerate several hours. Put tomatoes and green beans in separate bowls;

add 1/4 cup dressing to each bowl.

Cover and refrigerate several hours. At serving time, line platter with lettuce leaves. Arrange potatoes, tomatoes, green beans, olives, eggs and tuna on lettuce leaves. Serve with remaining dressing.

YIELD: 4 to 6 servings.

*Dressing

1 and one third cups
saladoil
1/4 cup lemon juice
1/4 cup tarragon vinegar
2 teaspoons salt
2 teaspoons grated onion
1 teaspoon dry mustard

1 teaspoon dried leaf basil
1/4 teaspoon pepper
In a small bowl, beat a

ingredients until well mixed.

